MONPLAISIR

FAMILLE FOURNIÉ

TRADITION 2022

Area of production : AOP CAHORS

Grapes varieties : 100% Malbec

Terroir : The vineyards are located on the southfacing 3rd level terraces of the Cahors region.

Type of winemaking : Vinification temperature 27-28°C - Full destemming - Crushing - Pigeage twice daily - 25 to 30 day maceration period - No filtration

Type of ageing : Aged for 18-20 months (70% in concrete tanks, 30% in oak barrels).

Tasting note : At first encounter, fresh black fruit, fern, a few spices... Then, as the wine opens up, notes of pastry and roasted hazelnuts, black pepper and cedar wood are added. Malbec as we like it! Lively and smooth, with crisp, tight tannins and a long, spicy, taut finish. On a carefully dressed table, it loves to be accompanied by tasty dishes, creamy risottos, simmered meats and other dishes in sauce. This summer served slightly chilled (15°C), it will delight all red wine lovers. Keep for 5 to 7 years.

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